

# Center for Meat Processing Technology

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Established as a center in 1991. Researchers are developing meat processing technologies to increase shelf-life during refrigerated storage, reduce fat and create new value-added meat products.

Overview	Technologies	Status	Economic Impact
Current State Contract \$100,000	* UHT treatment of meat surfaces	* Patent on UHT treatment of meat surfaces should be issued in November	* Center created company markets 32,000 lambs per year (1/10 of Utah's total production)
Matching Funds Cumulative \$215,950	* Development of reduced-fat or lowfat meat products	* A new lowfat lamb chop has been developed with less than 10% fat. The new process masks the undesirable flavors of lamb	* Significant potential to revitalize Utah's lamb/beef industries
Industry Jobs Created Center Related Jobs - 7	* Development of processing technology to remove fat from raw meats		* Licensing UHT technology will provide half of what the center needs to become self-sustaining
Benefiting Utah Co.'s Spin-off companies 1			
Patents Applied 1			
Patents Issued -			
License Agreements 1			